Serial No. 10/525,474

Amendment in Reply to Final Office Action mailed on March 29, 2006

Advisory Action mailed on May 24, 2006

and Petition Decision mailed on January 7, 2008

IN THE SPECIFICATION

Please amend the specification as follows:

Replace the paragraph spanning pages 2-3, between page 2, line 29, and page 3, line 2 of the specification with the following:

The present invention relates to a deep fat fryer—according to the introductory portion of claim 1.

Replace the paragraph on page 1, between lines 2-3 of the specification with the following:

These objects are achieved by providing a deep fat fryer_fryer configured to generate a food lowering command signal_according to claim_1. The generation_of_a_food lowering command signal commanding the_lowering_of_lowers_food to the cooking medium in response to a temperature signal representing a sensed temperature below the upper limit value of the cooking medium temperature at which the heater is deactivated_ and while the heating element is active_ supports optimal timing of the lowering of the food into

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the cooking medium, so that the temperature drop is minimized while the risk of temperature overshoot is avoided or at least reduced.

Delete the paragraph on page 3, line 3 of the specification.